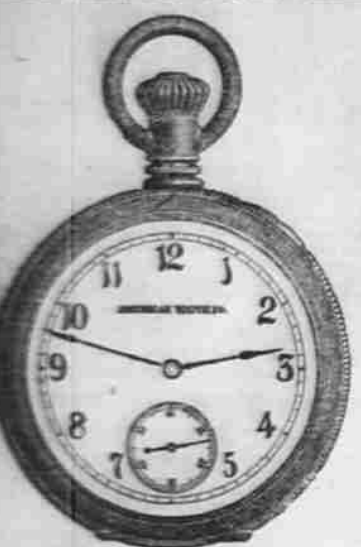


# WATCHES, WATCHES



Silver Ware.

And

Gold

Watches

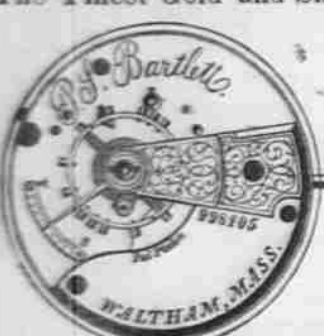
and

Jewelry

at

M. McINERNY

Has just received an immense invoice of  
The finest Gold and Silver Watches ever brought to Honolulu!



Consisting of "Chronograph," "P.S. Bartlett," "Wm. Ellery," "Appleton, Tracy & Co.," "Sterling," "Home," "E. Howard & Co.," and the "Broadway," (all Waltham movements), as well as all the newest and finest styles from the best manufacturers.



STEM-WINDING GOLD AND SILVER WATCHES  
To suit all tastes and ages, and  
ALL SIZES, FOR LADIES, GENTLEMEN AND BOYS.

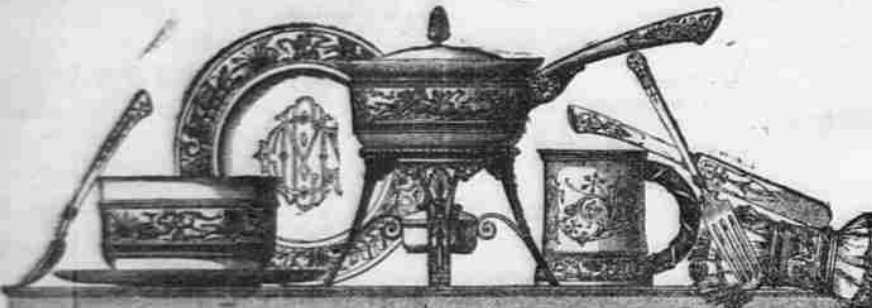
He has also on hand an Extensive and Elegant

LINE OF THE VERY BEST JEWELRY.

Such as Finger Rings, Bar Rings, Breastpins, Studs, Annulets, and all classes of Goods in the Jewelry Line. The Diamond Settings are the purest and best in the market, and the styles the most superb ever offered here.

ALSO, A FULL LINE OF

The Best and most Elegant Silverware



FROM THE CELEBRATED GORHAM MANUFACTURING CO., U. S. A.

THE UNDERSIGNED BEING

Sole Agent on these Islands

For the above Goods, and as he imports direct from the manufacturers on his own account for Cash, he is prepared to sell

WATCHES, JEWELRY AND SILVERWARE

AT A MUCH LOWER PRICE than they can be obtained anywhere outside the United States. The Trade supplied on good terms, and a Liberal Discount allowed for Cash.

M. McINERNY.

## WATER PIPES!

Parties in want of GALVANIZED

60,000 Feet of Galvanized Pipe

THE LOWEST POSSIBLE FIGURES

HOUSE PLUMBING MATERIALS

Earth Closets, Cast Iron Sinks, Enamelled Cast Iron Washstands, Marble tops and Basins for Washstands, with Cocks and Chains for same, Hose Bibb Cocks, Sewer and Sink Traps, Urinals, Kitchen Slop Sinks, Sink Pumps, Light Cast Iron Soil Pipe, 2, 3 & 4 inch.

All Work in the Above Line

Will be completed with dispatch. Also, just at hand, a new lot of

UNCLE SAM RANGE,

Three different styles, of four sizes each. Also,

Opera, May, Quartette and Ting Hou Ranges!

Together with the

Cotton Plant, Sunny South

Magna Charta, Osceola,

Demand, Buck's and

Charter Oak Stoves.

SUPERIOR FRENCH RANGES,

For Private Families, or Hotels,

Ships' and Schooners' Caboozes, Laundry Stoves, Kerosene Stoves

IF YOU ARE IN NEED OF

ANYTHING IN THE ABOVE LINE!

GO OR SEND TO

NOTT'S.

N. B.—In ordering Stoves through the mail, and leaving the matter of order to our please, please state the number of people you wish to cook for.

Respectfully, June 16, 1878.

COALS! COALS! COALS!

Planters will Take Notice!

Steamboat Agents will Take Notice!

Families will Take Notice!

JUST RECEIVED AND FOR SALE BY THE

Undersigned at the Lowest Rate, 2,500 Tons of

Depot Bay Coal,

Superior to all other Coal now in use, for Steam and Family purposes, and worth \$1.00 per ton more than Wallend coal in the New England market. For family use it is highly priced, being so clean and free from dust, and burning so white and bright.

ALSO, TO ARRIVE,

2,500 tons Best Quality Wallend Coal,

For sale to lots to suit purchasers,

AT THE LOWEST RATES.

ALLEN & ROBINSON.

KIN HING,

Portrait Painter,

Will be pleased to attend to all orders, given him for Portraits, either from life or photographs, which he guarantees to finish to suit his patrons, and on the most moderate terms.

Office in Sullivan's Hall, Hotel St., Honolulu. 724 2m.

Extra Mess Beef

For Sale by

BOLLES & Co.

# Hawaiian Gazette.

WEDNESDAY, FEBRUARY 25, 1880.

What is it to be a Religious Man?

Christ is our great Master on this subject. His teachings are plain and practical. And he teaches that the difference between the religious man and the non-religious man is that the motive power of the former is love, of the latter self-love. When Christ was asked the way to "eternal life"—which is the way to become a religious man—he referred to the Commandments. And why? Because the Commandments are the laws of love, and what is remarkable, they are so because they are laws of love. They are brought down to the form of "thou shalt" in accommodation to man in a very gross, natural state of mind. That they are simply and only laws of love Christ expressly declares where he says, "on these two commandments"—those of love to God, and love to man—"hang all the law and the prophets." As an illustration of the difference between the religious man and the non-religious man, we have the "good Samaritan" on the one side, and the "priest and the Levite" on the other side, in their treatment of the man who "fell among thieves." On a certain occasion Christ told the good non-religious man—the Samaritan—who had kept all the Commandments from his youth up, and asked what he still lacked—that he must sell all that he had, and give to the poor. We sell all that we have, and cease to be selfishly ours—when we exchange our selfish love for it as our own for a love for it as a means of love to others; and loving it as such means is really giving to the poor. Thus we may keep all the Commandments, and obey all the laws of life in external form, and yet be non-religious men, because we do this from purely selfish motives which fill and actuate such life.

All of Christ's teachings are consistent with these practical, beautiful lessons about the Commandments. If, at times, Christ spoke of the importance and wonderful efficacy of faith in him, he meant the same thing. For faith in Christ is faith in him as the Word made flesh—"I am the Truth, the Life, the Light, the Life in him to live as he, the truth incarnate, lived; it is to do good, as he did good, 'hoping nothing in return,' that is, from the love of doing good. Thus a life of love and a life of 'faith in Christ' are the same thing, and the same thing. And such life is just what religious life is.

True, the non-religious man may claim to be unselfish, depending upon the of his selfishness. He may say: I love to do good, and I do good, and often make great sacrifices for this purpose. He is blind; he does not know that self is a very subtle foe; that it is indeed the great antagonist of true human life; that its motives manifest themselves in a thousand guileful forms, often causing him to sacrifice himself in its mode of operation. It ranges, in its motives of action, from the love of the good opinions of others, or of putting them under obligations, down to the grossest love of some tangible object expected in return. The non-religious man cannot find a selfish motive; for this world, so far, make him a religious man. He may literally "sell all that he has and give to the poor,"—he may "spend and be spent in doing good,"—he may even "give his body to be burned," and yet do it all from an underlying selfish motive. Men are not all alike. Some love money, whilst others love better the gratitude which money given brings in return. Some want the reward immediately, whilst others will wait until some day in the future they may receive every pleasure to-day for the sake of a happy to-morrow, or will toil and suffer for years for the sake of laying up treasure for future enjoyment, or will even subject themselves to the severest penance and privation through this life for the sake of a better after. This last is sometimes called "religious life," but falsely; for its motive is just as purely selfish as if the good in return were expected the next hour. A great many people are self-deceived into the belief that they are religious people because of a certain *appearance*, especially if such experience has resulted in a change of their outward life—and even though their inner life, their motives of action, their consistency in doing good, or if their change in the motives it is only as regards the time and character of the good things in return, these being transferred from the present to the future life. Such people sometimes have the name of being pious, but they are not; they are only hypocrites, whilst the rewards of the "great hereafter" are constantly filling their thoughts and furnishing fuel for every motive.

French, then, is the nature of self-love, self-examination must most plainly be the first step towards becoming a religious, loving, or God-like man; for self-love must be seen in its true character and rooted out before love can take its place—youth must empty the sour wine out of a bottle before pure can put sweet wine in it. And self-love is not as a foe with a temporary lodgment in our territory; it is a virulent disease affecting every fiber of your being; is, indeed, born of your love and fear of self, and is a disease that can be removed only by repentance and the most persistent personal warfare against it, or against the indulgences that nourish and strengthen it; and even then its complete extermination is the work of a lifetime.

One Eagle Blast—How it Roused the Moonshiners by Night in Georgia.

A strange and picturesque story comes to us from the mountains of Towns county. The authority that we have at present is the official report of the deputy in charge of the squad that was intercepted. It appears that a few nights ago a deputy marshal of Marshall Fittsman's force, with several assistant deputies and eight guards, organized for a raid into Towns county. One of the objects of the raid was to capture a man by the name of Berrony, who was reported to be a "moonshiner," and the leader of a band of men organized for the purpose of defying the revenue officers and protecting the hidden stills of the mountain branches.

The raiding party moved along quietly, and by daylight was in the neighborhood of Berrony's house. They waited until the family had gone to sleep and then surrounded the house and closed in on the unsuspecting family. Berrony, though surprised while asleep, sprang from his bed, and fled, clad only in his night clothes. Despite his slight weight, he was overtaken by the deputies and overpowered and tied. In the meantime his family had awakened and came to the door in more or less confusion, and making a good deal of fuss. While the deputies were engaged with the prisoner and the people at the door, a daughter of the prisoner, about 18 years of age slipped out of the back door, dressed only in the garment in which she had been sleeping, and made for the mountain side with the fleetness of a young antelope. She carried in her right hand a fox-horn, and fled through the night like an apparition.

A deputy put out in pursuit of the fleeing maiden, but his boots and clothes encumbered him, and she, tripping over the sleeping fox-horn, with bare feet, soon reached the top of the hill. Once there she turned, and like a new Roderick Dhu, she gave one blast upon her bugle-horn. It was "well-nigh worth a thousand men," for as the echoes of the horn died away in the valleys of the night, armed men gathered silently but swiftly to the call of the lightly-clad but stout-hearted bugler. As rapidly as possible the deputy had his prisoner dressed, and forming his men into close order, moved off towards his wagon. He and his men were followed by the family of the prisoner, which was constantly reinforced by the arrival of mountaineers, aroused and angry. By the time the deputies had gone a mile the force of the night had grown to twenty or twenty-five men, and things looked squally. When they had reached a long, narrow defile the deputy in charge found that there was a large force of men in front of him, and that each side of the defile was held by sharp-shooting mountaineers who were hidden in the woods. The force in his rear was pressing closely on him, and he called a halt and began to look into things. He found his situation desperate. He could turn

no way without encountering an armed squad, and he felt that a fight in the dark could promise nothing but bloodshed and death. He therefore began to parley. The mountaineers demanded the release of Berrony, who is said to have been their leader. The deputy at first protested and refused, but he soon found that there were fifty men opposed to him with the advantages of position. The men agreed that certain discovered stills should be given up, but they would not listen to Berrony being taken away. At length the deputy surrendered him, and he joined his friends in the woods.

The deputies had two other prisoners and attempted to get away with them. As they were marching along through the dark, some one whispered to one of the deputies: "Watch this way." He supposed that it was one of his fellow deputies, and moved in the direction indicated. Suddenly he was knocked down and bundled up and pitched into a fence-corner. The deputies discovering his capture halted again and held a little council of war. They were afraid to fire on the "moonshiners," because they were equally valuable for sanitary and nutritious purposes. All these are rich in mineral salts. The effect of the pungent kinds is to excite the flow of saliva and gastric juice, thus promoting the digestion of heavier foods; those which have a solid structure, such as cucumbers, should be eaten early in the day in order to insure the digestion of their fibers.

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## PROGRESS OF THE ELEVATED ROADS.

Probably New York has never witnessed, nor its inhabitants ever experienced, a greater change in a shorter time than that made during the past two years by the Elevated Roads. The present extensive system constructed in a very short time, in the very heart of the city, is a very fine and very valuable addition to the city's infrastructure.

For some reason it did not apparently win the popular approval, and it was not until 1873 that it succeeded in extending beyond Thirtieth street and Ninth avenue. In 1876 the road was completed from the Battery to Sixty-first street, and to a large extent it made double track; and Rapid Transit may be said to have been fairly inaugurated in New York.

In 1878 the Metropolitan and the New York Elevated Railway Companies completed and opened two new lines, the former extending from Rector street through West Broadway and Sixth avenue to the Central Park, and the latter running through the Bowery and Third avenue, from South Ferry to Harlem. On the 26th of May, 1879, the Metropolitan and the New York Elevated Railways were leased to the Manhattan Company, thus bringing both under one control, and since that date the extensive system of improvement of the city has been rapidly carried forward. On the west side the continuation of the New York road above Fifty-ninth street has been merged in that of the Metropolitan, and above Eighty-third street the road is continued in the style of the Metropolitan. Trains are now running as far as 135th street and Eighth avenue, and in a little while the road will have reached its northern terminus at 155th street and Harlem River, though the possibility in the future of a continuation to Yonkers is rumored.

While this work has been progressing on the west side, the new east side or Second Avenue Elevated Road has been under construction. The work of erection was begun in the early part of the current year, and a large part of the time 6,000 workmen have been employed upon it. The chief difficulties encountered were in the construction of the piers. For a distance of four miles a perfect network of streets, of sewer pipes, and of other structures, had to be removed or encountered, making a special plan necessary for each foundation. The most troublesome pier of all was that at 108th street, where the center was directly over a large sewer which received two large drains within the area of the foundation, and the problem was further complicated by the presence of a 30-inch gas main and two croton water pipes. Though twenty piers were enough to carry the piers under such conditions, it was necessary at this point to drive eighty-two piles to get proper bearings, and to use 130 cubic yards of concrete, a massive cast-iron bed plate, and 89,000 bricks. This road, which is nearly completed, is intended mainly for through passengers, the local east side traffic to be given to the Third Avenue road. The regular time on the Third Avenue road is forty-two minutes from the Battery to Harlem, eight and a half miles, including stoppages. Trains are run every four minutes, and commonly include four or five cars. The time of the Metropolitan (Sixth Avenue) line is twenty minutes from Rector street to Fifty-eighth street, about five miles. The time to 104th street is thirty-two minutes, to 135th street about ten minutes more, allowing for slackened speed around 110th street curve. Trains run to Forty-eighth street at intervals of two to four minutes, according to the hour; and to 104th street and beyond at intervals of six minutes. The fare is ten cents, except during two hours in the morning and two in the evening, when it is five cents. During the workmen's hours a passenger may ride on the Metropolitan division, ten miles, for five cents, in palace cars fitted up in the finest style.

While the expense of an elevated road is very large, some five miles of the Metropolitan costing \$10,000,000, yet the number of passengers carried is correspondingly great. For instance, during the year ending September 30th, 1878, the New York Elevated Railways carried 4,000,000 passengers, and during the next six months following the completion of its new route, 14,000,000 were transported. This is the account from a single road, from which many more may come in the future, and the enormous business already done by the consolidated company, and some conception of the future that now lies before the Elevated Roads.

A letter written by Benjamin Franklin in 1762, to Jared Ingersoll, of New Haven, is now in the possession of the Historical Society of that city and has just been published. "I thought it was time to write to you," says Franklin, "what it is that distinguishes Connecticut Religion from common Religion—communicate, if you please, some of these particulars that you think will amuse me as a virtuoso. When I traveled in Flanders I thought of your excessively strict observance of Sunday, and that a man could hardly travel on that day among you upon his lawful occasions, without Hazard of Punishment, while where I was every one traveled, if he pleased, or diverted himself in any other way, and in the afternoon both high and low went to the Play or the Opera, where there was plenty of Singing, and Fiddling and Dancing. I looked round for God's judgments, but saw no signs of them. The Devil built a full and complete habitation in the hearts of the people, the People well favored and well clothed, the fields well tilled, the Cattle fat and strong, the Fences, Houses and Windows all in repair; and no Old Man anywhere in the Country, which would almost make one suspect that the Devil is not so angry at that offence as a New Englandist."

A boy has recently made an extensive discovery of Roman coins near Nassenfuss, in Styria. Near the high road, about a foot and a half below the surface of the ground, he found nearly 5,000 coins, almost all copper, the greater portion in an earthenware pot, and the rest lying upon the red loam. The pot was quite soft, but after a short exposure to the air it became quite hard. Owing to oxidation and the infiltration of clay moist of the coins were welded together in a shapeless mass, and great pains and care were needed to separate them with as little injury as possible. They belong to the reigns of Severus, Gallianus, Claudian, Aurelianus and Probus. The largest portion belong to the latter two. There were none of Diocletian, so that probably they were hidden shortly before his reign.

Truth, a London journal of such critical proclivities that its editor was the other day involved in an action for assault, he being the plaintiff, thus sums up General Grant. "On the whole, Grant may be described as about the one great gun America has turned out since Washington—Lincoln, perhaps, and certainly

Longfellow, excepted. He is moreover a truer exemplification of his country's genius than either of those eminent men. For the typical Yankee is Jack of all trades, and has proved an old proverb false by being good at many things. He was President from 1860 to 1877. He is such a fellow that one can't help hoping he may be so from 1881 to 1889. For Hayes is pledged to one term and one alone."

## SALE.

Thanks to the example of our foreign-born citizens, we are beginning to make a liberal use of salads and to appreciate their hygienic importance. Our fields and gardens produce many excellent salads spontaneously, and others are very easy to cultivate. Among the best known salad-herbs are dandelion, salsify, chervil, fenel, marshmallows, tarragon, chives, daisy leaves, mustard, cress and burnet, peppermint, anise, horseradish, celery, chicory, corn-salad, nasturtium, young hop-shoots, lettuce, young onions, tomatoes and cucumbers, belong to the cultivated salads; both kinds are equally valuable for sanitary and nutritious purposes. All these are rich in mineral salts. The effect of the pungent kinds is to excite the flow of saliva and gastric juice, thus promoting the digestion of heavier foods; those which have a solid structure, such as cucumbers, should be eaten early in the day in order to insure the digestion of their fibers.

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Thanks to the example of our foreign-born citizens, we are beginning to make a liberal use of salads and to appreciate their hygienic importance. Our fields and gardens produce many excellent salads spontaneously, and others are very easy to cultivate. Among the best known salad-herbs are dandelion, salsify, chervil, fenel, marshmallows, tarragon, chives, daisy leaves, mustard, cress and burnet, peppermint, anise, horseradish, celery, chicory, corn-salad, nasturtium, young hop-shoots, lettuce, young onions, tomatoes and cucumbers, belong to the cultivated salads; both kinds are equally valuable for sanitary and nutritious purposes. All these are rich in mineral salts. The effect of the pungent kinds is to excite the flow of saliva and gastric juice, thus promoting the digestion of heavier foods; those which have a solid structure, such as cucumbers, should be eaten early in the day in order to insure the digestion of their fibers.

All salads should be very carefully washed in several waters and then shaken dry in a clean towel; they should be torn apart with the fingers and not cut with a knife, and should be prepared before the meal is ready, as they will be standing.

Besides these, plain green plants salads are often made of cold boiled vegetables, and the remains of cooked meat, fish, poultry and game, they are made in a very simple way, vinegar, mustard and oil, or melted butter and cream, to suit the taste of their consumers.

The regulation French salad dressing is composed of three parts of salad oil to one of vinegar, with a palatable seasoning of pepper and salt. A *mayonnaise* is made of eggs, oil, vinegar, mustard, pepper and salt; its effect upon the system is both stimulating and nutritious. Reach cream can be substituted for oil in the dressing, but it is neither so palatable or wholesome. The prejudice against oil is unfounded; it is a pure vegetable fat, wholesome and nutritious in the highest degree. Good salad oils are free from any unpleasant taste or odor; their color is greenish-yellow, and their consistency about that of dripped honey. The oils made in Spain, Portugal and Italy are richer and of intenser flavor than those prepared in France.—Juliet Corson.

## SALE.